

# TOR

NAPA VALLEY

BECKSTOFFER TO KALON VINEYARD

CABERNET SAUVIGNON

2015

**V IN E Y A R D** Beckstoffer To Kalon continues to receive world-wide accolades, particularly in the last decade. The vineyard is on a gentle slope on the western foothills of the Oakville appellation. Top soils are Bale loam/Bale clay loam, and running through the middle and west side of the vineyard are remnants of old stream beds riddled with rock. For the last decade, we have worked with six blocks of Cabernet Sauvignon and two blocks of Cabernet Franc. Each vintage tells a different story, and the best wines can be single blocks, or blends of blocks.

**W I N E M A K I N G** The 2015 To Kalon Cabernet was another fantastic smooth, even fermentation for us and took about 18 days to finish. The resulting wine is full of sweet ripe fruit and leans more to the dark fruit than red. This was given no more than two pump-overs a day and toward the end of its fermentation was only given a single pump-over each day. After pressing the wine slightly, it was moved to its traditional mix of new Darnajou and Taransaud wood.

**W I N E M A K E R ’ S T A S T I N G N O T E S** This years To Kalon Cabernet is yet another example of why the Beckstoffer To Kalon vineyard is considered one of Napa’s “First Growth” vineyards and possibly the best yet from TOR. This wine shows the typical immense core of sweet, ripe tannins that allow for the graceful evolution in the cellar but also the incredible complexity of fruit and extract that allow it to be consumed young. Here is the loamy earth, blackberries and macerated red cherries that To Kalon is so able to do. What makes this wine so remarkable is just how broad its drinking window will be. This will be amazing on release and likely never really shut down.

**V I N T A G E** Over my decades as a Napa vintner I have gained great respect for “drought years.” They are yin and yang years, where a farmer has to pay very close attention to each vine. In years like 2015, every vine was pushed to the limit – its access to water, its survival. The survivors make up small crops - that is the “yin.” The “yang” is - the quality can be off the charts.

In 2015, we suffered up to 45% losses in several blocks. It was an early start, but cool weather during flowering in May contributed to a less than normal fruit set. The berries that did set were generally much smaller than usual. Once the set was complete, we had warm to very warm conditions up to and through harvest. There was no rush to judgement on when to pick, we had plenty of space at the winery for the short crop, and all the fruit was in before the winter storms started to line up off the coast. Initially, I did not pass judgement on this vintage; but now having tasted all the wines in bottle – it is a great one in all respects.

CASES PRODUCED: 300

